KEEP FATS, OILS & GREASE OUT OF YOUR DRAIN!

What is F.O.G.? What can you do?

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F.O.G. stands for fats, oils & grease. These substances are common in food and food ingredients such as meat, fish, butter, cooking oil, mayonnaise, gravies, sauces, and food scraps. F.O.G. can cause problems if not handled properly.

What can you do?

The first thing to do is to teach your employees the importance of controlling F.O.G. (see Best Practices to Fight Fats, Oils & Grease on inside flap). However, even with the best practices, F.O.G. finds ways to accumulate in your side sewer and cause major problems! Your best line of defense from accumulation is to install and maintain a grease interceptor.

Best Practices to Fight Fats, Oils & Grease

› Always scrape and wipe leftover fats, oils, grease and food waste from all dishes, pots, pans, and cooking equipment prior to pre-rinsing or washing.
› Remove your garbage grinder and install a solids interceptor. This will reduce the amount of food waste that accumulates in your grease interceptor and your side sewer.
› Install and maintain screens in all floor and sink drains. This will also reduce the amount of food waste that accumulates in your grease interceptor or side sewer.
› Maintain your grease interceptor frequently to keep the accumulation of food and F.O.G. at less than (≤) 25% of the volume of the device.
› Hire a contractor to maintain the vent hood and filters and dispose of the waste properly.
› Wash all floor mats, grills and greasy kitchen equipment in a sink that goes to a grease interceptor.
› Compost your food scraps whenever possible. For more information, contact Resource Venture at (206) 343-8505.

Open up poster inside and display in your kitchen to help your employees fight F.O.G.!
**Fight F.O.G.**

Help keep fats, oils & grease from clogging the sewer pipes!

**The Right Way**

- **Correcto**: Wine dishes, pots, pans and cooking equipment before rinsing or washing.
  - Limpie con papel los platos, ollas, sartenes y equipo de cocina antes de enjuagarlo o lavarlo.
  - 절시, 넬비, 냄비, 조리 도구를 물로 형구거나 섭기 전에 먼저 찌꺼기를 뺀아내십시오.

- **Correcto**: Put food waste into the "Food + Compostables" collection or garbage.
  - Coloque los restos de alimentos en recolección de "Food + Compostables" o en la basura.
  - 음식물 찌꺼기를 음식물 재활용 용기나 쓰레기통에 넣습니다.

- **Correcto**: Collect waste oil and store for recycling. Clean up spills immediately.
  - Junto el aceite usado y guárdelo para reciclar. Limpie los derrames inmediatamente.
  - 사용한 기름은 모아 냄비에 수거해 기도합니다. 기름이 흘렀을 때는 즉시 닦습니다.

- **Correcto**: Wash floor mats in a utility sink.
  - Lave los tapetes en un lavabo de servicio.
  - 바닥 매트는 다용도 개수대에서 씻습니다.

- **Correcto**: Keep screens in all drains to catch food waste.
  - Coloque coladores en todos los desagües para retener los desperdicios.
  - 배수구마다 거름망을 설치해 음식물 찌꺼기를 걸러냅니다.

**The Wrong Way**

- **Incorrecto**: Do not pour cooking residue into the drain.
  - No arroje por el desagüe los residuos de alimentos cocinados.
  - 조리하고 남은 찌꺼기를 배수구에 붓지 마십시오.

- **Incorrecto**: Do not put food waste down the drain.
  - No arroje los desperdicios de alimentos por el desagüe.
  - 음식물 찌꺼기를 배수구로 흘려보내지 마십시오.

- **Incorrecto**: Do not pour cooking oil into the drain.
  - No vierta aceite de cocina directamente en el desague.
  - 오리용 기름을 배수구에 붓지 마십시오.

- **Incorrecto**: Do not wash floor mats outside.
  - No lave los tapetes en el exterior.
  - 바닥 매트를 집 밖에서 씻지 마십시오.

- **Incorrecto**: Do not remove screens from drains.
  - No quite los coladores de los desagües.
  - 배수구에서 거름망을 제거하지 마십시오.

For more information (206) 343-8505 or visit www.resourceventure.org